



MY FAVORITE PANCAKES

Breakfast is the one meal that's right any time of day. Restaurants may stop serving it at 11:00, but you can find comfort in the familiar, yet modern, goodness of this menu whenever the mood strikes you.

INGREDIENTS

1½ c. all-purpose flour
3½ tsp. baking powder
1 tsp. salt
⅛ tsp. almond extract
⅛ tsp. vanilla extract
1 Tbsp. white sugar
1¼ c. milk
1 egg
3 Tbsp. butter, melted

INSTRUCTIONS

In a large bowl, sift together the flour, baking powder, salt and sugar. Make a well in the center and pour in the milk, almond and vanilla extracts, egg and melted butter; mix until smooth.

Heat a lightly oiled griddle or frying pan over medium-high heat. Pour or scoop the batter onto the griddle, using approximately ¼ cup for each pancake. Brown on both sides and serve hot.

Top with traditional maple syrup or try homemade preserves or fresh fruit.

Yields 8 servings.